

TORRES®



Nerola Red 2008



Appellation of origin: Catalunya

Grape varieties:

Tempranillo, Merlot, Syrah

Date grapes picked:

Tempranillo (From 10 September 2008 onwards)

Merlot (From 1 September 2008 onwards)

Syrah (From 8 September 2008 onwards)

Vinification:

Number of days of skin contact: 7 days

Number of days of fermentation: 7 days

Type of fermentation: Stainless steel tanks plus malolactic fermentation in barrels

Fermentation temperature: 26° C

Length and type of aging:

Aged for 8 months in french oak barrels (50% new)

Month wine was bottled: 13 October 2009

Technical data:

Alcohol level: 14.20 %

pH: 3.74

Acid level: 4.7 g/L (tartaric)

Residual sugar: 2.2 g/L

Approximate lifespan in a proper cellar: 5 years

Formats available: 75 cl.

Tasting notes: Dark Picota cherry red. Reminiscent of the smell of conserve (blackberry, blueberry, cherry) on a background of truffle, toast and black olive. Touches of spice (black pepper) appear on the palate with elegant tannins, pleasantly balanced and smooth in the mouth.

Winemaker's comments: For more than 20 years, the Torres family has avoided using chemical pesticides and herbicides in its vineyards. Nerola, however, is the first wine scrupulously made with ecological agricultural methods, fruit of a love of nature and the determination to preserve the environment.

Serving suggestions: Ideal for accompanying roast poultry, vegetable mixed grills, pulses and semi-cured cheeses. Serve at 15-17°C.